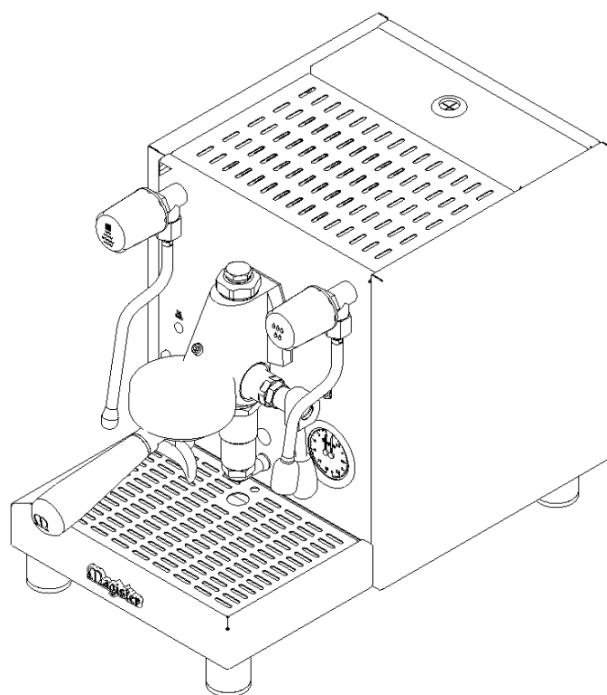
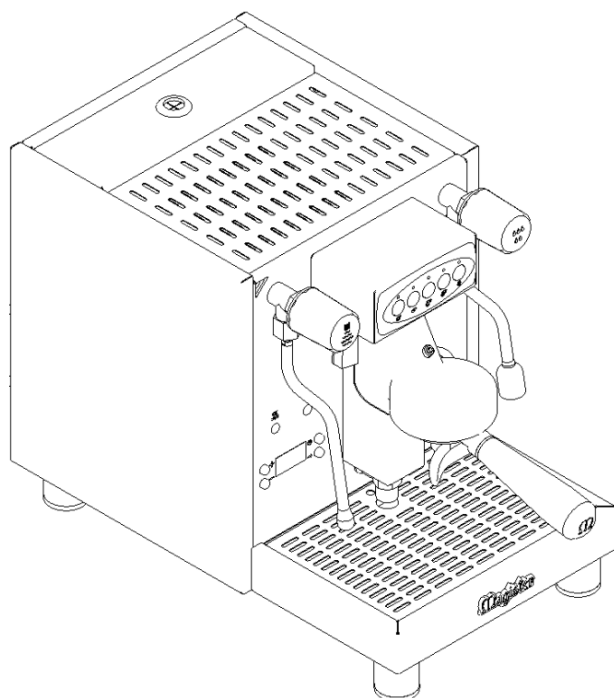


USE AND MAINTENANCE BOOK

MOD. STELLA DUAL



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1. WARNING

THIS WARNING SYMBOL MARKS ALL IMPORTANT GUIDANCE FOR USER SAFETY. STRICTLY FOLLOW THOSE INSTRUCTIONS IN ORDER TO AVOID ACCIDENTS.

This user manual is an essential part of the product and must be carefully stored. For correct use and maintenance of the appliance please read carefully this manual and strictly comply to all indications and warnings contained therein.



THE MACHINES ARE DESIGNED FOR HOME USE.

THE MANUFACTURER DECLINES ALL RESPONSIBILITIES FOR ANY DAMAGES CAUSED TO THINGS OR INDIVIDUALS IN CASE OF:

- Different use from what the product is designed for
- Improper use
- Alteration of any machine parts or components
- Use of non-original components or accessories

**IMPORTANT SAFETY INDICATIONS**

Please read carefully all instructions listed in this handbook before using the product and store the handbook for future references.

- Do not touch hot areas and brewing areas with your hands, always use handles and knobs instead.
- Do not dip the appliance and its parts in water or in other liquids to avoid risk of fire or shock that may harm people.
- Do not use the appliance near children.
- Do not let children or unskilled/untrained people use the appliance.
- Do not lay your hands under the brewing groups during use.
- Do not place containers with liquids on top of the appliance.
- Unplug the appliance when not in use and during cleaning. Let the appliance cool down before fitting or removing any part and before cleaning the appliance itself.
- Do not attempt servicing the appliance, refer to an authorized and qualified service center instead.
- Do not wash the appliance with direct water jets or with water under pressure.
- Do not expose the appliance to heat sources.
- Do not use the appliance if the power cord is damaged.
- Do not touch the appliance if your hands or feet are wet or damp.
- Do not use the appliance if it is wet or very damp.
- Using non original (OEM) parts for the appliance might lead to fire, shock or injury to individuals.
- Do not use outdoor.
- Do not leave the power cord leaning from the table or on the counter or in touch with hot surfaces.
- Do not place over or close to a gas burner, a stove or in a heated oven.
- Always fit the plug into the appliance, then plug it into a wall socket before switching on the appliance.
- Turn all switches to off before unplugging the appliance, then remove the plug from the socket.
- Do not use the appliance for different purposes than what it is designed for.
- Do not remove the water tank lid during brewing or while the appliance is on.
- Do not remove the water tank during brewing or while the appliance is on-
- Never remove the portafilter during brewing.

**STORE THESE INSTRUCTIONS**



THE MANUFACTURER DECLINES ALL RESPONSIBILITIES FOR DAMAGES TO INDIVIDUALS OR OBJECTS DERIVING FROM IMPROPER, INAPPROPRIATE, WRONG OR UNREASONABLE USE OF THE APPLIANCE BY UNTRAINED OR UNSKILLED PERSONNEL.

Packages are stackable up to a maximum of three units of the same type. Avoid placing heavy packages of other types on top of the box. Store the machine in a place with the following features:

- Covered and dry;
- Away from atmospheric agents;
- Where room temperature is NOT below 5°C;
- Away from reach of children.



THE PACKAGING COMPONENTS (PLASTIC BAGS, CARTONS, NAILS, ETC) MUST NOT BE LEFT WITHIN REACH OF CHILDREN AS THEY REPRESENT A POTENTIAL SOURCE OF DANGER.

Before connecting the machine make sure that the rating on the machines' plate correspond to the local electric supply.

In case of doubt or uncertainty have the electric system checked by qualified personnel and ensure that the electric supply fulfills the following requirements as per current safety regulations, including:

- Efficient earth socket
- Cables with a section suitable for the power absorbed by the appliance
- Efficient circuit breaker



IN CASE OF EMERGENCY, ANOMALOUS NOISE, OVERHEATING, ETC., IMMEDIATELY DISCONNECT ELECTRICITY. USE EXCLUSIVELY ORIGINAL MANUFACTURER ACCESSORIES AND SPARE PARTS TO ENSURE SAFE, CORRECT AND TROUBLE FREE OPERATION.



— This product complies with the labeling requirements as per the RAEE Regulation. This symbol indicates that this electronic appliance must not be thrown away in the domestic garbage bin, but it must be disposed of in appropriate containers.

2. DESCRIPTION

Machines of the STELLA DUAL series have been designed and realized to prepare espresso coffee, steam and hot water. The structure of the machine consists in an iron frame where mechanical and electrical components are fitted. Everything is coated and protected by steel sheet panels.

User controls and a multifunction OLED display are located on the front side of the machine. On top of the machine there is a surface for cup warming.

Operating principle consists of a volumetric pump which generates pressure by drawing fresh water from the tank or from the water net, which supplies the boilers where water is heated, controlled by a static relay and a temperature probe. The machine is available in manual version or dosed version. Coffee brewing, steam dispensing and hot water dispensing are activated through the corresponding controls.

2.1. SAFETY

All parts and components in motion and subject to electric voltage are safely placed inside the machine. Safety thermostats are applied to the coffee boiler as well as to the steam boiler to avoid any overheating. A sensor is applied to the tank for stopping the appliance in case of lack of water. A thermal protector is applied to the pump, which interrupts its function in case of overheating.

The steam boiler circuit is protected by a safety bar calibrated at 2,3 Bar which activates in case of overpressure, whereas the coffee boiler circuit is protected by an expansion valve calibrated at 13 Bar (± 1 Bar).

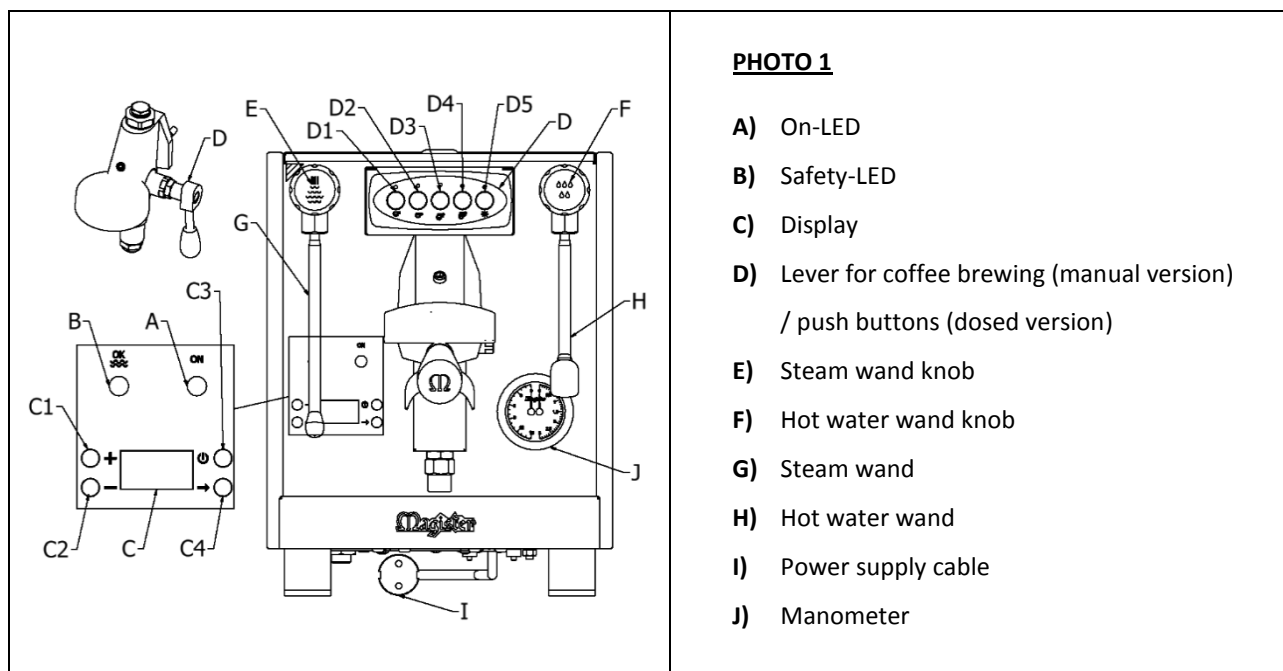
2.2. VIBRATIONS AND NOISE

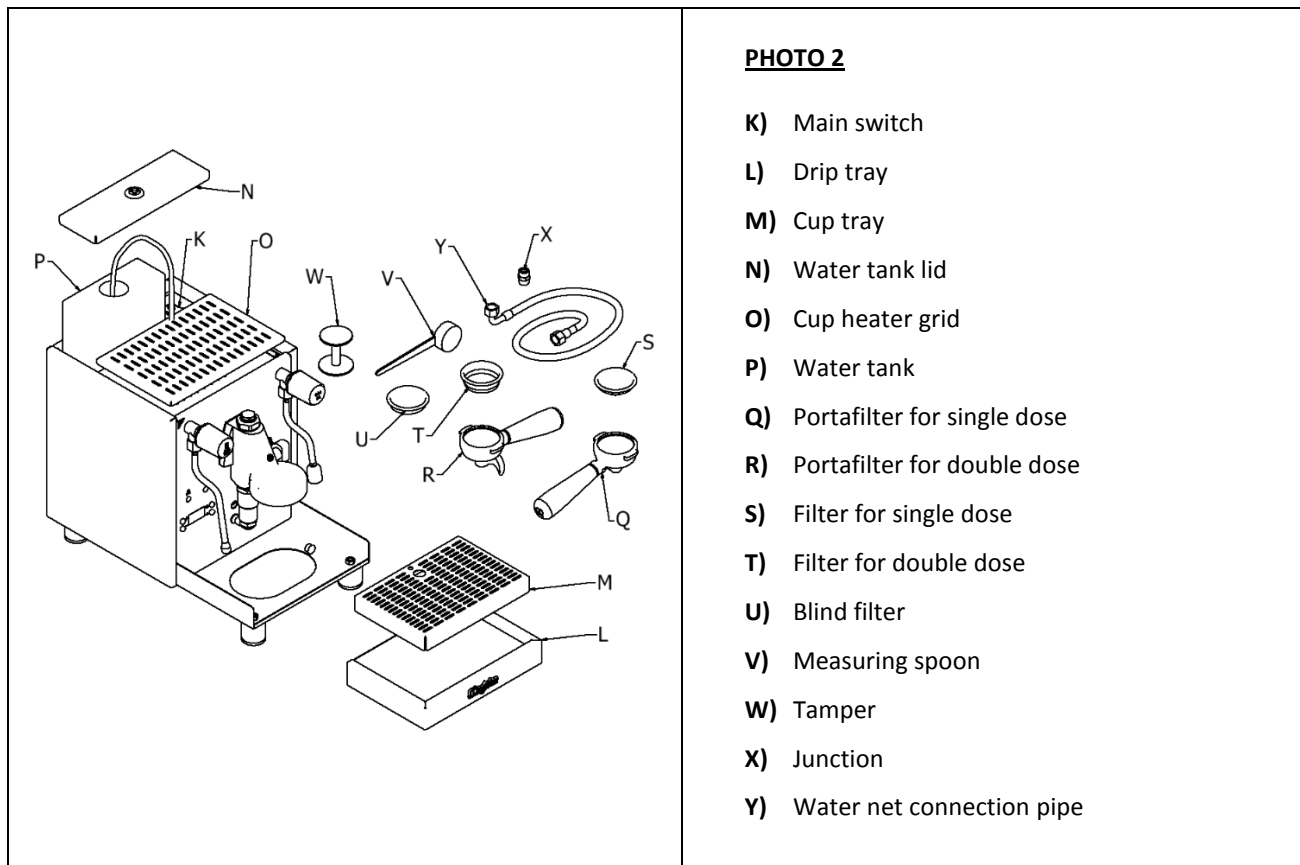
The machines are equipped with anti-vibration rubber feet. By normal working conditions, they do not generate dangerous vibrations for the operator and the environment. In the working area the noise level does not normally exceed 70dB(A).

2.3. TECHNICAL SPECIFICATIONS

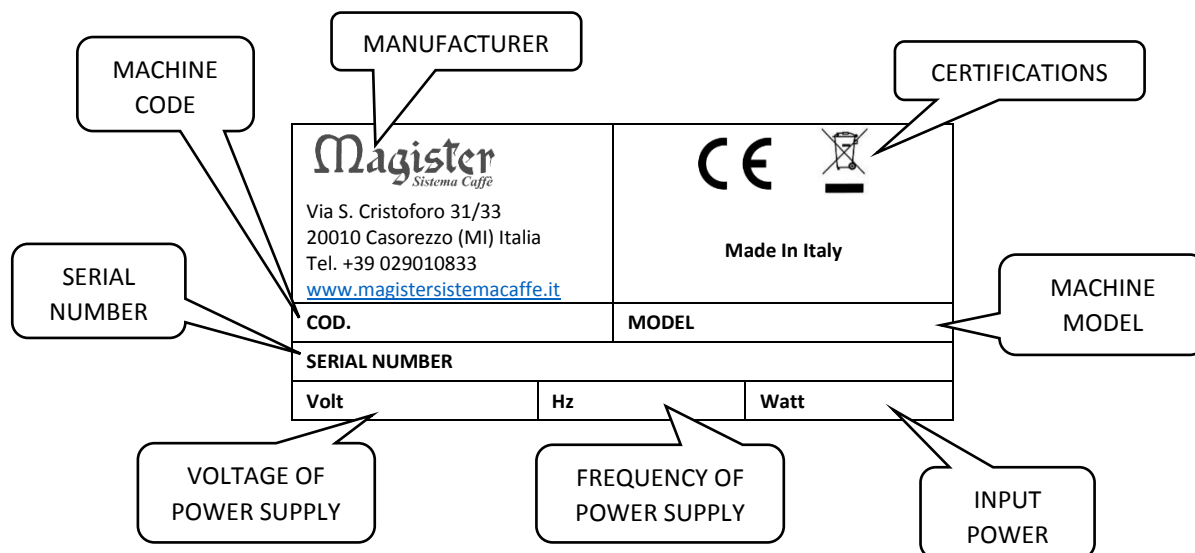
DIMENSIONS	L= 300mm (11,81 inch)	P= 470mm (18,50 inch)	H= 375mm (14,76 inch)	
WEIGHT	TANK CAPACITY		COFFEE BOILER CAPACITY	STEAM BOILER CAPACITY
19 kg (41,88lb)	3 lt (0,79 USgal)		0,75 lt (0,198 USgal)	1,2 lt (0,31 USgal)
VOLT	V115-60Hz	V220-60Hz	V230-50Hz	V240-50/60Hz
COFFEE BOILER WATT	700W	640W	700W	760W
STEAM BOILER WATT	1200W	1330W	1450W	1580W
TOT. MAX. WATT	1320W	1450W / 2090W	1570W / 2270W	1700W / 2460W
WORK AREA TEMPERATURE +5°C/45°C				

2.4. COMPONENTS DESCRIPTION





2.5. MACHINE DETAILS PLATE



3. PROPER USE

Machines of the Stella series are **INTENDED FOR DOMESTIC USE** and designed and manufactured for the preparation of espresso coffee and hot drinks (tea, cappuccino, etc...). Every other use is to be considered as improper and therefore dangerous. This appliance is not intended for people (including children) with reduced physical, sensory or mental capabilities, or with lack of experience and knowledge, unless under supervision of a person responsible for their safety. Children must be supervised to ensure that they do not play with the appliance. This appliance is intended for use in domestic and similar applications such as: kitchen areas for staff in shops, offices and other work environments; country houses and holiday villas; by customers in hotels, motels and other residential environments; bed and breakfast type environments.



THE MANUFACTURER DECLINES ANY LIABILITY FOR INJURIES TO PERSONS OR DAMAGES TO THINGS DUE TO IMPROPER, WRONG AND/OR UNREASONABLE USE, OR DUE TO THE USE BY OPERATORS NOT PROPERLY INSTRUCTED AND PREPARED. THE OPERATOR MUST ALWAYS FOLLOW THE USE AND MAINTENANCE INSTRUCTIONS CONTAINED IN THIS BOOKLET. IN CASE OF DOUBT OR ANOMALY IN THE OPERATION, IMMEDIATELY STOP THE MACHINE, ABSTAIN FROM REPAIRS OR DIRECT INTERVENTIONS AND CONTACT THE AFTER-SALES SERVICE.



CONTRAINDICATIONS

THE MACHINES ARE INTENDED FOR FOOD USE ONLY, THEREFORE THE USE OF LIQUIDS OR MATERIALS OF OTHER KIND IS FORBIDDEN, SUCH AS HEATING NON-FOOD LIQUIDS OR INSERTING NON-FOOD GROUND IN THE FILTER HOLDER WHICH COULD CAUSE DANGERS, HARM, DAMAGE OR POLLUTE THE COMPONENTS OF THE MACHINE.

4. TRANSPORT

The machine is delivered in a single package with sturdy cardboard packaging and internal protection inserts.



ALWAYS KEEP THE PACKAGE IN VERTICAL POSITION DURING TRANSPORT, DO NOT TURN IT OVER OR LAY IT ON A SIDE, AND PROCEED CAREFULLY AVOIDING IMPACTS AND EXPOSURE TO WEATHER CONDITIONS.

Please ensure that the received machine corresponds to the one listed on transport documents, including any eventual accessories. Check that it has not been damaged during transport, if so, please contact the seller.



AS A POTENTIAL SOURCE OF DANGER, PACKING ELEMENTS (PLASTIC BAGS, CARTONS, NAILS, ETC) MUST NOT BE LEFT WITHIN REACH OF CHILDREN. DO NOT RELEASE PACKING ELEMENTS TO THE ENVIRONMENT, INSTEAD DISPOSE OF THEM THROUGH THE BODIES RESPONSIBLE FOR SUCH PURPOSES.

5. INSTALLATION

5.1. PLACING

Place the machine on a well leveled, dry, smooth, solid, stable, robust, water-repellent (lamine, steel, ceramic, etc.) surface, at least 85 cm from the ground and in environments where the temperature does not drop below 5°C. The machine is **SENSITIVE TO FROST**. Do not place the machine inside cabinets or near heat sources (stoves, ovens). The power cable is 1.8 meters long and must be well laid out (avoid any rolling or overlapping that could damage it) in a position not exposed to any knocks or tampering, it must not be near liquids or water and heat sources, it must not be damaged (if necessary, have it replaced by qualified and authorized personnel). It is advisable to leave free room around the machine in order to facilitate use and maintenance operations.

5.2. CONNECTIONS

The machine is supplied ready for connection according to the electrical specifications required and indicated on the details plate. Before connecting the machine, make sure that the data indicated on the plate correspond to those of the electrical distribution network.

The power supply cable must be connected directly to the connection previously set up in accordance with current regulations. Make sure that the ground socket is efficient and meets the parameters of the current regulations.

The grounding and protection system against atmospheric discharges must necessarily be carried out as prescribed by the standards. Use a standard cable with protective conductor (earth wire) for the power supply network. Prepare an automatic differential switch complete with magnetic releases sized according to the data shown on the machine identification plate upstream of the power supply cable. Contacts must have an opening equal to or greater than 3 mm. Each machine must be equipped with its own safety devices.

For direct connection to the water net, connect the connection pipe with a G 3/8" female threaded connector to a source of cold drinking water with a maximum pressure of 6 Bar and fitted with an interception tap.



IF THE MACHINE IS WET OR DAMP, DO NOT PROCEED WITH THE INSTALLATION UNTIL IT WILL HAVE COMPLETELY DRIED OUT. IN ANY CASE, A PREVENTIVE CHECK CARRIED OUT BY A QUALIFIED SERVICE CENTER WILL BE NECESSARY IN ORDER TO CHECK FOR ANY EVENTUAL DAMAGE.

6. STARTING THE MACHINE

6.1. OPERATION

The Stella Dual is available in two versions: manual version or dosed version.

The operation of the machine is electronically controlled by a dedicated control unit. The electronic control unit and its sensors control the following functions:

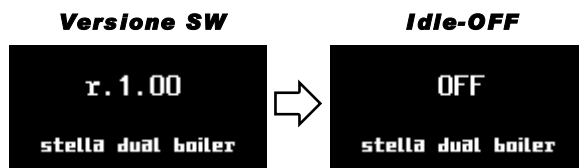
- Tank water level management with signaling on the display (tank only)
- Electronic management of boiler water level and filling
- Heating and pump deactivation in case of lack of water (tank only)
- Filling time-out
- Boiler temperature setting
- Water supply setting (tank or water net)
- Coffee doses setting (dosed version only)

6.2. SYSTEM POWER

Press the main switch (PHOTO 2-K) to power the system, the red light (PHOTO 1-A) turns on and the display shows the following screens in sequence.



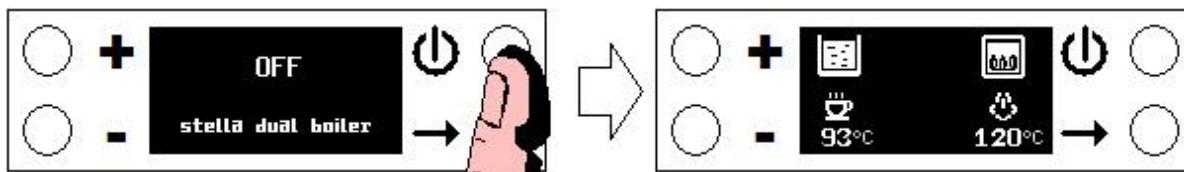
SW version is displayed for a couple of seconds before being replaced by the next screen. The Idle-On screen appears if the system was turned off with the machine set to ON.



If the system was turned off with the machine set to OFF, the Idle-Off screen will appear right after the SW version.

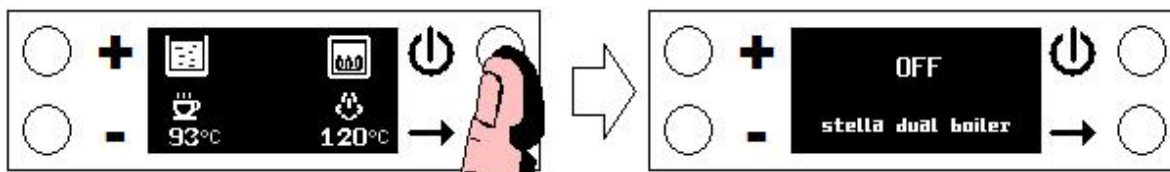
6.3. SWITCHING THE MACHINE ON AND OFF

To turn the machine on, press the ON/OFF button until the screen indicated below appears.



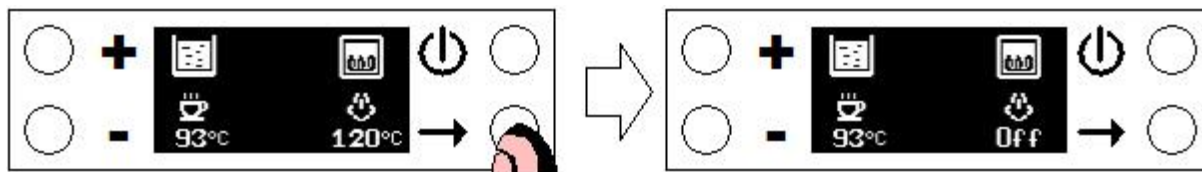
All controls relating to the system (Water level – Heating – Alarms) are activated in order to bring the machine to the correct temperature for coffee brewing.

To switch the machine off, press the ON/OFF button and hold it for at least 3 seconds until the screen indicated below appears. All controls relating to the system (Water level – Heating – Alarms) are deactivated.

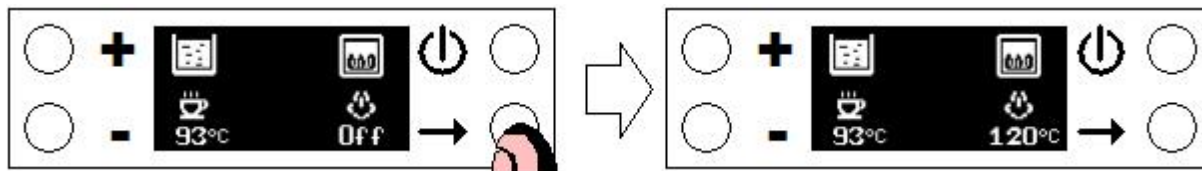


6.4. SWITCHING THE STEAM BOILER ON AND OFF

To switch the steam boiler (PID heating) off, press the ENTER button and hold for 5 seconds or less until the screen indicated below appears.



To reactivate the steam boiler (PID heating), press the ENTER button and hold for 5 seconds or less until the screen indicated below is shown.



6.5. FILLING (TANK ONLY)

- Remove the water tank lid (PHOTO 2-N) by pulling it upwards.
- Remove the water tank (PHOTO 2-P) by pulling it upwards and wash the inside with drinking water.
- Fill the tank with drinking water (possibly softened) and place it back inside the machine.
- Insert the pipes in the tank and place the lid back on the tank.
- Insert the plug of the power chord (PHOTO 1-I) (see paragraph 5.2)
- Turn the machine on through the main switch (PHOTO 2-K), which is signaled by the display and by the red light (PHOTO 1-A) switching on.
- By pressing the C3 display button, the machine starts filling the boiler; once the operating level is reached, the white light (PHOTO 1-B) lights up and boiler heating is activated. The display shows the following screen:





WHEN STARTING UP THE MACHINE FOR THE FIRST TIME, ACTIVATE DISPENSING FROM THE COFFEE GROUP AND LET CA. ½ LITER OF WATER FLOW TO RINSE THE CIRCUIT.



DURING THE FIRST FILL UP, FILLING TIME-OUT COULD INTERVENE, INTERRUPTING THE BOILER FILLING AND ACTIVATING THE ACOUSTIC SIGNAL. TURN THE MACHINE OFF AND ON AGAIN USING THE MAIN SWITCH TO REACTIVATE THE BOILER FILLING.

6.6. REFILLING (TANK ONLY)

In case of lack of water in the tank, the white light (PHOTO 1-B) turns off and the display shows the following screen



- Turn off the machine through the main switch (PHOTO 2-K).
- Remove the water tank lid (PHOTO 2-N).
- Remove the water tank and fill it with drinking water (possibly softened), then place it back inside the machine.
- Insert the pipes in the tank and place the lid back on the tank.
- Turn the machine on through the main switch (PHOTO 2-K).

6.7. RESTART AFTER LONG IDLE PERIOD

- Remove the water tank lid (PHOTO 2-N)
- Remove the water tank (PHOTO 2-P) and wash the inside with drinking water.
- Fill the tank with drinking water (possibly softened), then place it back inside the machine.
- Insert the pipes in the tank and place the lid back on the tank.
- Insert the plug of the power chord (PHOTO 1-I) (see paragraph 5.2).
- Turn the machine on through the main switch (PHOTO 2-K).

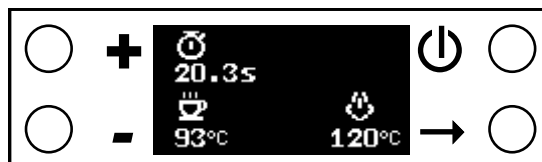
6.8. COFFEE BREWING



NEVER REMOVE THE PORTAFILTER WHILE COFFEE IS BREWING

If all the safety features of the machine are satisfied (water in the tank), it is possible to brew coffee:

- **Manual version:** by using the lever for coffee brewing (PHOTO 3). Pull the lever upwards until it reaches horizontal position (PHOTO 3). To stop brewing, pull the lever back in vertical position. When coffee has finished brewing, the display shows the following screen for 10 seconds, indicating brewing time.



- **Dosed version:** press one of the dose buttons to activate coffee brewing (PHOTO 4). Upon reaching the programmed dose, the brewing stops automatically. When coffee has finished brewing, the display shows the following screen for 10 seconds, indicating brewing time and volume.

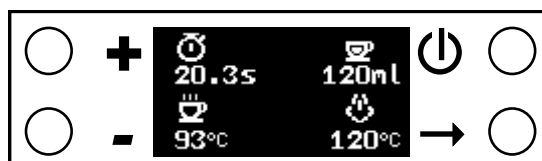


PHOTO 3

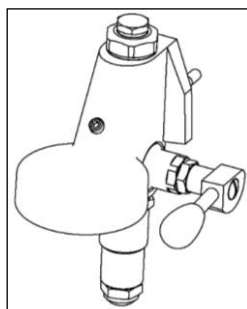
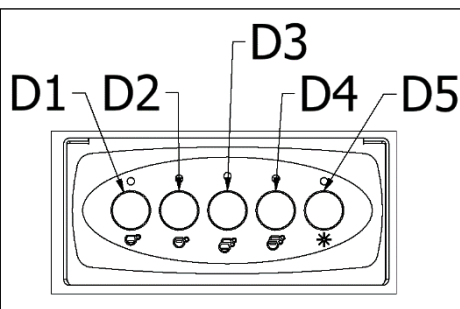


PHOTO 4



7. OPERATING THE MACHINE

7.1. COFFEE PREPARATION

To prepare a good coffee it is important that the grinding adjustment corresponds to a coffee supply of between 25-30 seconds. If the grinding is too coarse, the coffee will be light and with very little cream, while if the grinding is too fine, the coffee will be dark and without cream. Furthermore, it is important that ground coffee is fresh and uniform in thickness and that the dose is in the right quantity (about 6 grams for each coffee). It is advisable to grind the amount of coffee needed for immediate use, because ground coffee quickly loses its aromatic qualities.



NEVER REMOVE THE PORTAFILTER WHILE COFFEE IS BREWING

- Unhook the filter holder from the brewing group by moving the knob to the left and knock it upside down on the bottom tray from the peripheral part to the filter to drain the bottoms (be careful not to damage the filter).
- Use the filter holder for 1 or 2 coffee doses as needed.
- Using the supplied measuring spoon (PHOTO 2-V), fill the filter with the dose of ground coffee, level it and lightly press it with the supplied tamper (PHOTO 2-W).
- Clean the edge of the filter from any residues of ground coffee left during pressing.
- Hook the filter holder to the brewing group by moving the knob to the right up to end run, in order to get a good grip.
- Place the cups under the dispensing spouts and start brewing coffee.
- Once the desired dose of coffee has been reached, stop the brewing by moving the group lever to a vertical position in the manual version.
- Once finished brewing, leave the filter holder in the group until the next brew.



LEAVING GROUND COFFEE RESIDUES ON THE FILTER EDGE PREVENTS THE PERFECT ADHERENCE OF THE GASKET TO THE FILTER, CONSEQUENTLY CAUSING WATER AND GROUND COFFEE LEAKAGE.



WHILE BREWING COFFEE, ALWAYS PAY ATTENTION TO THE HOT PARTS OF THE MACHINE, ESPECIALLY THE COFFEE BREWING GROUP AND THE STEAM WAND. NEVER PUT YOUR HANDS UNDER THE BREWING GROUP AND/OR UNDER THE WANDS WHEN THEY ARE IN OPERATION.

7.2. STEAM DISPENSING

To dispense steam, use the knob of the corresponding wand (PHOTO 1-E). Turn the knob counterclockwise to open the tap and clockwise to close it.

7.3. CAPPUCCINO PREPARATION

Make sure that the pressure gauge indicates a pressure between 0,9 and 1,3 Bar.

- Fill a tall, narrow pitcher to half with cold milk.
- Place the tip of the steam wand on the drip tray and activate the tap for a few seconds to drain the condensation inside the wand.
- Dip the steam wand in the milk pitcher until it touches the bottom with the nozzle.
- Slowly open the steam tap, then lower the container until the sprayer touches the milk surface.
- Place or move the pitcher so that the sprayer touches the milk surface in order to generate foam.
- Once the desired temperature and foam have been reached, close the steam tap.



AFTER HEATING UP THE BEVERAGE, ALWAYS CLEAN THE STEAM WAND WITH A WET CLOTH AND OPEN THE TAP FOR A FEW SECONDS TO CLEAN THE STEAM NOZZLE HOLES IN ORDER TO AVOID MILK DEPOSITS.

7.4. HOT WATER DISPENSING

To dispense hot water, use the knob of the corresponding wand (PHOTO 1-F). Turn the knob counterclockwise to open the tap and clockwise to close it.

Make sure that the pressure gauge indicates a pressure between 0,9 and 1,3 Bar.

- Put a container under the hot water wand.
- Open the hot water tap.
- Once the desired quantity has been reached, close the tap. Wait for the machine to reach operating temperature again before any other dispensing.



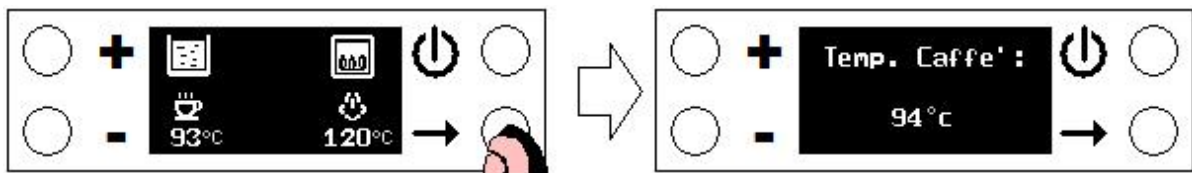
THE MACHINE RESETS AUTOMATICALLY THE WATER LEVEL INSIDE THE BOILER AFTER DISPENSING HOT WATER.

8. DISPLAY AND PROGRAMMING

The display shows the machine functions, alarms and parameters settings.

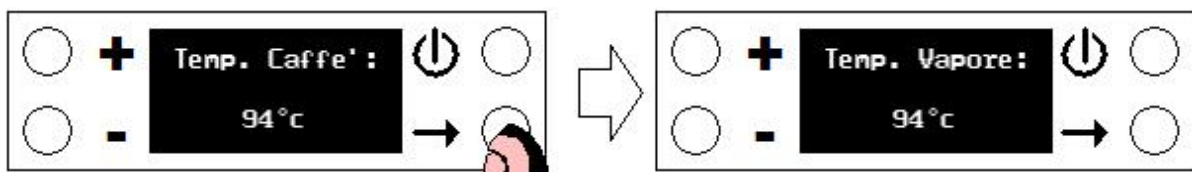
8.1. COFFEE TEMPERATURE SETTING

To access the user menu, starting from the **Idle-on** status press the **ENTER** button and hold it for at least 5 seconds. Release the button when the following screen appears on the display:



To access and modify the Tset Coffee Boiler Temperature setting, press the **ON/OFF** button until the digits start blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, which is settable between 85°C and 98°C (Step 1°C). Once the desired TSet is reached, press the **ENTER** button to save it. Digits will stop blinking. To switch to the TSet Steam Boiler Temperature setting, press the **ENTER** button.

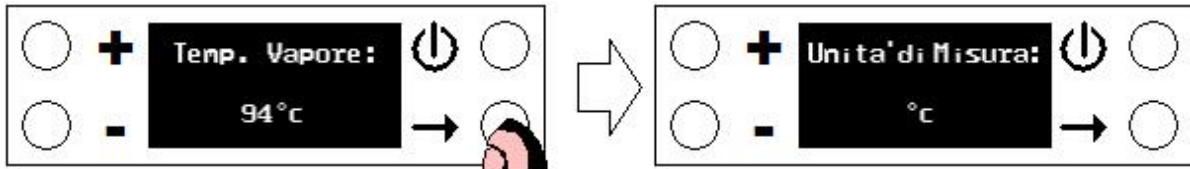
8.2. STEAM TEMPERATURE SETTING



To access and modify the Tset Steam Boiler Temperature setting, press the **ON/OFF** button until the digits start blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, which is settable between 115°C and 130°C (Step 1°C). Once the desired TSet is reached, press the **ENTER** button to save it. Digits will stop blinking.

To switch to the Temperature Unit of Measurement setting, press the **ENTER** button.

8.3. TEMPERATURE UNIT OF MEASUREMENT



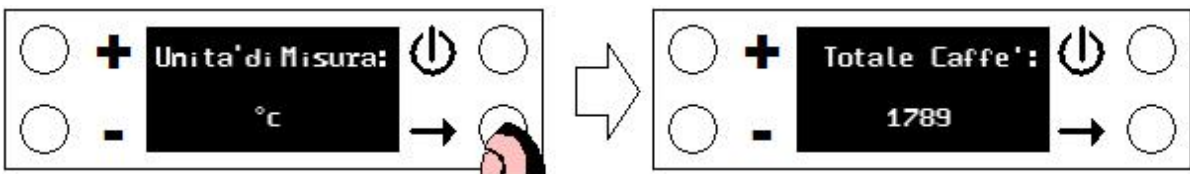
To access and modify the Temperature Unit of Measurement setting (°C/°F), press the **ON/OFF** button until the unit of measurement starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, which is settable to °C or °F. Once the desired unit of measurement is set, press the **ENTER** key to save it. The unit of measurement will then stop blinking and go back to normal.

To switch to the Coffee Counter, press the **ENTER** button.

8.4. COFFEE COUNTER



IMPORTANT: THE SCREENS RELATING TO THE COFFEE COUNTERS AND MAINTENANCE VALUES ONLY APPEAR IF THE SYSTEM HAS BEEN SET UP AS "STELLA DUAL ES – DOSED VERSION" (SEE "TECHNICAL MENU" PROGRAMMING). OTHERWISE, PRESSING THE ENTER BUTTON RETURNS THE SYSTEM TO THE INITIAL COFFEE BOILER TEMPERATURE SETTING PAGE.

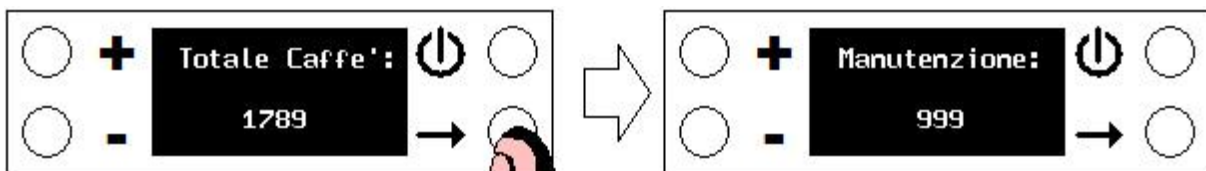


PLEASE NOTE: this page shows the Total number of coffees made by the system since its installation. The value is NOT resettable. It is increased by one unit for each single dose and by two units for double dose in the ES dosed version. To switch to the Coffee Counter for Maintenance Values, press the **ENTER** button.

8.5. MAINTENANCE VALUES



IMPORTANT: THIS SCREEN APPEARS ONLY IF THE "MAINTENANCE ALARM" ENTRY IN THE TECHNICAL MENU HAS BEEN ACTIVATED.



This screen shows the number of coffees made since the last System Maintenance with relative dose reset (see below).

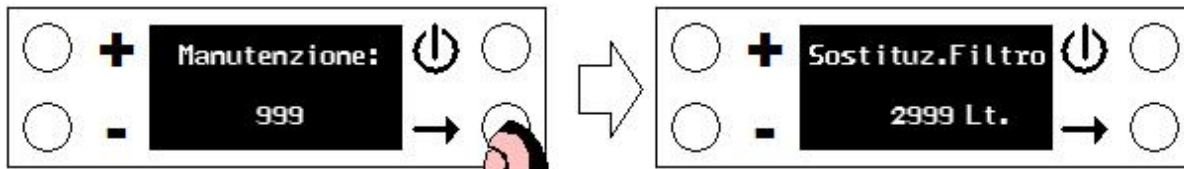
If the "MAINTENANCE ALARM" signal has appeared (see the Alarms section) or if an early maintenance has been carried out, it is possible to reset the counter on this page by pressing and holding the + **PLUS** and - **MINUS** buttons for about 5 seconds. Release the buttons when the digit shown equals "0".

To switch to the Liter Counter for the Periodic Filter Replacement, press the **ENTER** button.

8.6. FILTER REPLACEMENT VALUES



IMPORTANT: THIS SCREEN APPEARS ONLY IF THE ENTRY "FILTER REPLACEMENT" IN THE TECHNICAL MENU HAS BEEN ACTIVATED.



This screen shows the number of Liters dispensed since the last Filter Replacement with the relative reset (see below). If the "FILTER REPLACEMENT" signal has appeared (see the Alarms section) or if an early maintenance has been carried out, it is possible to reset the counter on this page by pressing and holding the **+ PLUS** and **- MINUS** buttons for about 5 seconds. Release the buttons when the digit shown equals "0".

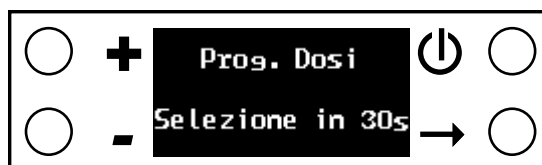
TO GO BACK TO THE COFFEE BOILER TEMPERATURE SETTING, PRESS THE ENTER BUTTON.

TO GO BACK TO THE IDLE-ON STATUS AT ANY TIME AND ON ANY SCREEN, PRESS THE ON/OFF BUTTON AND HOLD FOR ABOUT 2 SECONDS.

8.7. DOSAGE PROGRAMMING (DOSED VERSION ONLY)

In the ES dosed version it is possible to program the coffee doses through the push buttons (PHOTO 1-D).

While on **Idle-on**, press the D5 button until the following screen appears.



The LED of the Continuous Brewing will blink, while the remaining buttons remain lit up and still.

Press the dose key which has to be programmed, checking that the relative LED as well as the LED of the continuous brewing button remain lit up and still, while the remaining buttons go off. Brewing is activated and the following screen is shown on the display.



Once the desired quantity of coffee in the cup has been reached, press the selected key again for the system to save the programmed volume. Repeat the operation on all the other dose buttons to be programmed.

9. TECHNICAL MENU

While on **Idle-Off** (see previous paragraphs), press the ENTER key and hold for at least 10 seconds in order to access the TECHNICAL MENU. Release the keys once the Password Entry screen appears on the display (see the following paragraph).

9.1. PASSWORD ENTRY

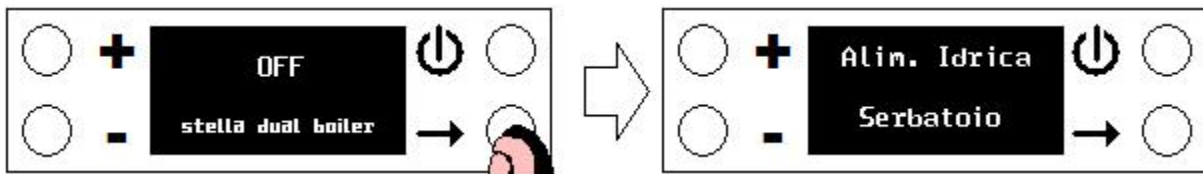


IMPORTANT: IF THE PASSWORD HAS BEEN ENABLED (SEE DESCRIPTION IN THIS PARAGRAPH) THE FOLLOWING SCREEN WILL APPEAR.



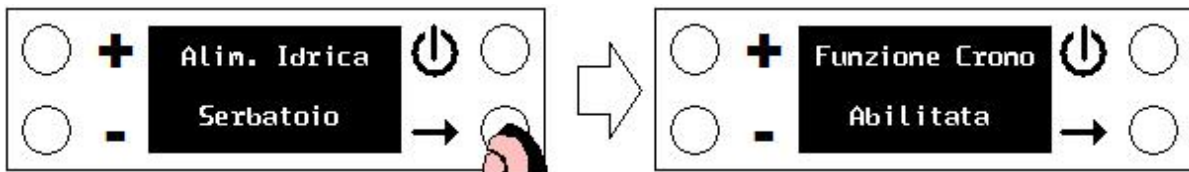
Use **+** PLUS and/or **-** MINUS keys to modify the value (between 0 and 9) to be set for each of the 5 digits. Press the **ENTER** button to confirm the digit and pass to the following one. Upon confirming the fifth digit, if the Password has been entered correctly the display will show the Water Supply setting screen. In the event of an incorrect entry, the figure on the left remains highlighted.

9.2. WATER SUPPLY SETTING (TANK/WATER NET)



To access and modify the Water Supply setting (Tank/Water Net), press the **ON/OFF** button until the second line starts blinking. Use the increase (**+** PLUS) and/or decrease (**-** MINUS) buttons to set the parameter either to **TANK** or **WATER NET**. Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. To switch to the next function, press the **ENTER** button.

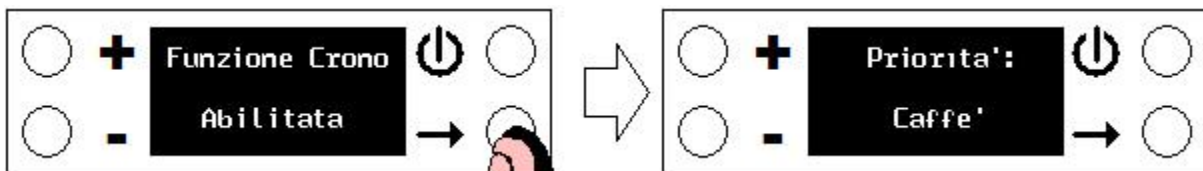
9.3. CHRONO FUNCTION



To access and enable/disable the Chrono Function setting, press the **ON/OFF** button until the second line starts blinking. Use the increase (**+** PLUS) and/or decrease (**-** MINUS) buttons to set the parameter either to **ENABLED** or **DISABLED**. Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. To switch to the Priority to Coffee Brewing / Steam Boiler Filling setting, press the **ENTER** button.

9.4. PRIORITY TO COFFEE BREWING / STEAM BOILER FILLING

- **PRIORITY TO COFFEE BREWING** – Steam boiler filling is put on stand-by while coffee is brewing, even if it is already in progress and/or if the water level in the steam boiler needs to be restored.
- **PRIORITY TO STEAM BOILER FILLING** – If the steam boiler filling phase is in progress, coffee brewing is put on stand-by until its completion. Instead, if coffee is already brewing, the filling will be put in stand-by in any case.
- **NO PRIORITY** – Steam boiler filling and coffee brewing will be carried out simultaneously.

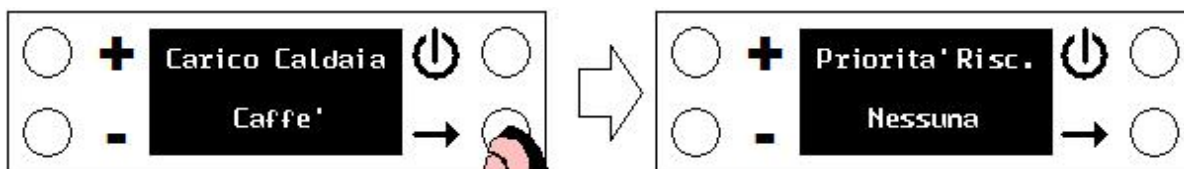


To access the the "Priority to Coffee Brewing / Steam Boiler Filling" setting, press the **ON/OFF** button until the second line starts blinking. Use the increase (**+** PLUS) and/or decrease (**-** MINUS) buttons to set the parameter either to **COFFEE**, **STEAM** and **NO PRIORITY**. Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking.

To switch to the Boiler Heating Priority setting, press the **ENTER** button.

9.5. BOILER HEATING PRIORITY

- **PRIORITY TO COFFEE BOILER HEATING** – If both boilers (Coffee and Steam) require the heating phase, priority is always given to the coffee boiler, placing the other one in temporary stand-by.
- **PRIORITY TO STEAM BOILER HEATING** – If both boilers (Coffee and Steam) require the heating phase, priority is always given to the coffee boiler, placing the other one in temporary stand-by.
- **NO PRIORITY** – If both boilers (Coffee and Steam) require the heating phase, no priority is given and heating of both boiler will be carried out simultaneously.

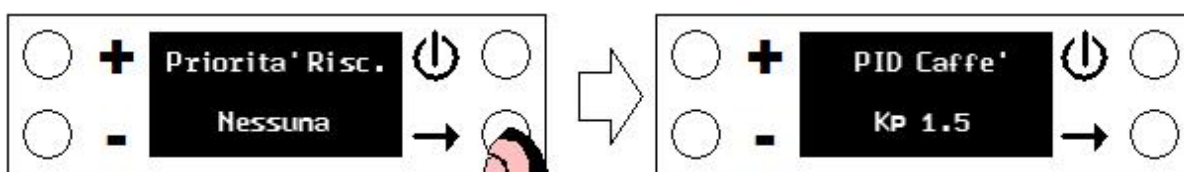


To access the “Boiler Heating Priority” setting, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to set the parameter either to **COFFEE**, **STEAM** and **NO PRIORITY**. Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. To switch to the COFFEE BOILER – PID Kp setting, press the **ENTER** button.

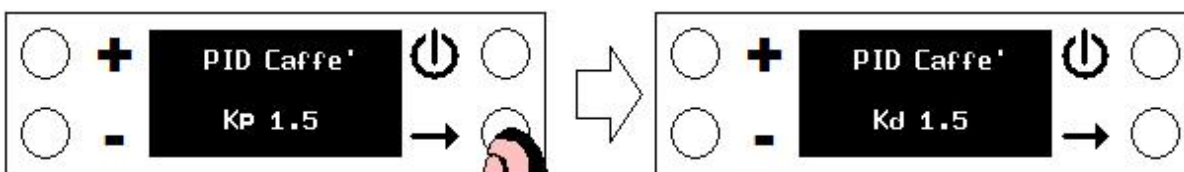
9.6. PID FOR BOILER HEATING



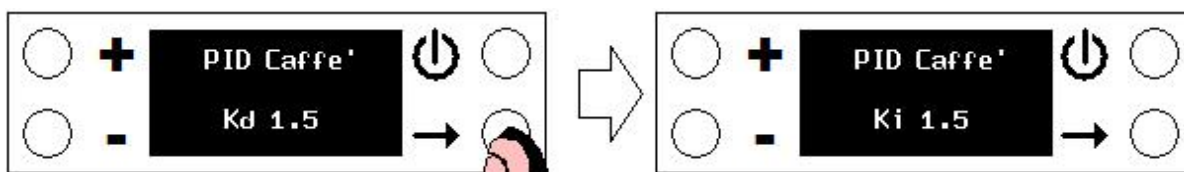
TEMPERATURE REGULATION IS BASED ON A PROPORTIONAL, INTEGRATIVE AND DERIVATIVE ALGORITHM. THE THREE CONSTANTS MUST BE ADAPTED TO EVERY TYPE OF COFFEE GROUP AND/OR BOILER ACCORDING TO THE POWER CHARACTERISTICS OF THE HEATING ELEMENT, DIMENSIONS AND DISPERSION, THEREFORE IT IS RECOMMENDED NOT TO MODIFY THE PARAMETERS OF THE PID CONSTANTS.



To access and modify the PID Kp parameter, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **0.0** and **100** (Step 0.1). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. To switch to the COFFEE BOILER – PID Kd setting, press the **ENTER** button.

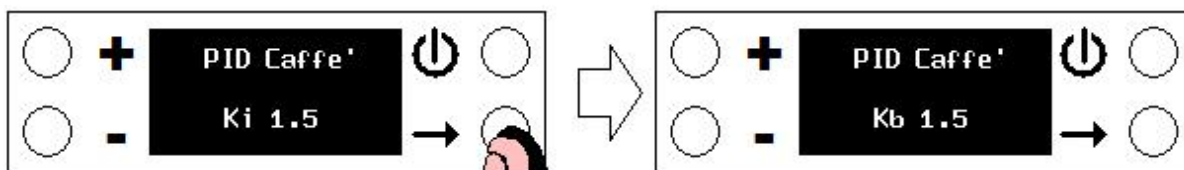


To access and modify the PID Kd parameter, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **0.0** and **100** (Step 0.1). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. To switch to the COFFEE BOILER – PID Ki setting, press the **ENTER** button.



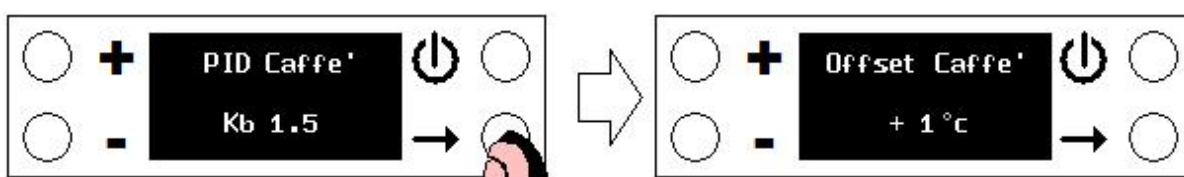
To access and modify the PID Ki parameter, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **0.0** and **100** (Step 0.1). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking.

To switch to the COFFEE BOILER – PID Kb setting, press the **ENTER** button.



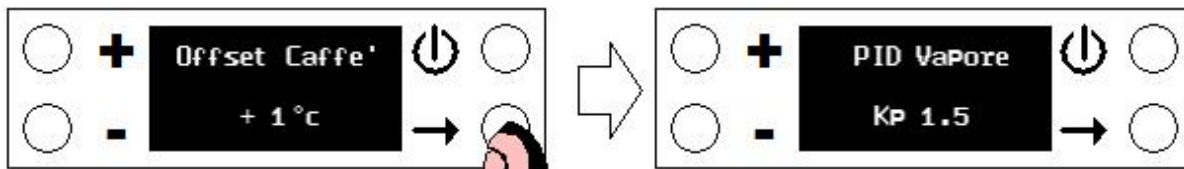
To access and modify the PID Kb parameter, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **0.0** and **100** (Step 0.1). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking.

To switch to the COFFEE BOILER – TEMPERATURE PROBE OFFSET parameter, press the **ENTER** button.



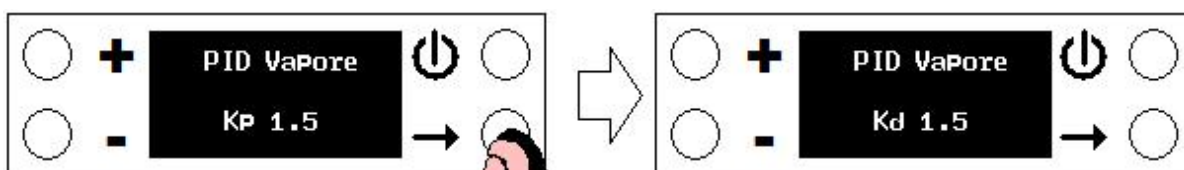
To access and modify the Offset parameter related to the temperature probe inside the Coffee Boiler, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **-20°C** and **+20°C** (Step 0.1°C). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. The value set for this parameter is used to compensate for any reading error of the temperature probe due to its positioning in the coffee boiler.

To switch to the STEAM BOILER – PID Kp setting, press the **ENTER** button.



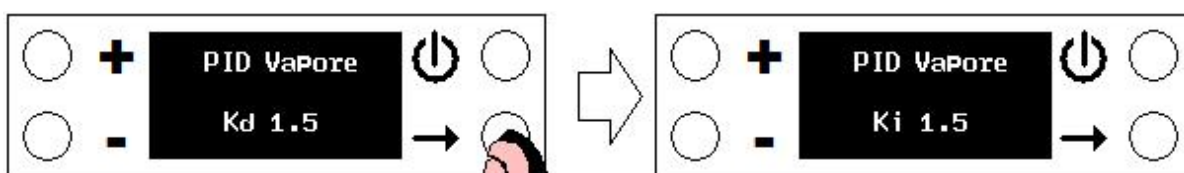
To access and modify the PID Kp parameter, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **0.0** and **100** (Step 0.1). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking.

To switch to the STEAM BOILER – PID Kd setting, press the **ENTER** button.



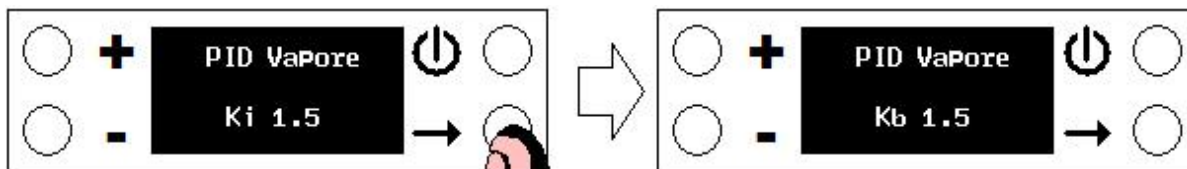
To access and modify the PID Kd parameter, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **0.0** and **100** (Step 0.1). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking.

To switch to the STEAM BOILER – PID Ki setting, press the **ENTER** button.



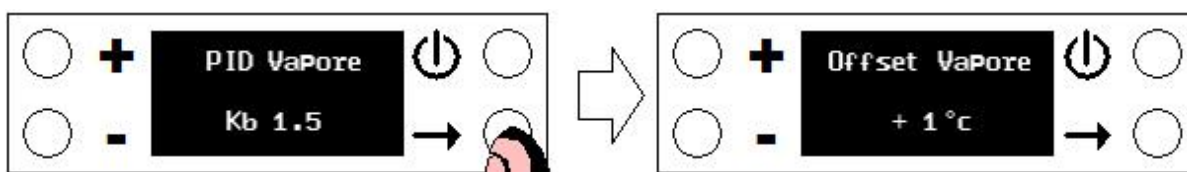
To access and modify the PID Ki parameter, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **0.0** and **100** (Step 0.1). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking.

To switch to the STEAM BOILER – PID Kb setting, press the **ENTER** button.



To access and modify the PID Kb parameter, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **0.0** and **100** (Step 0.1). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking.

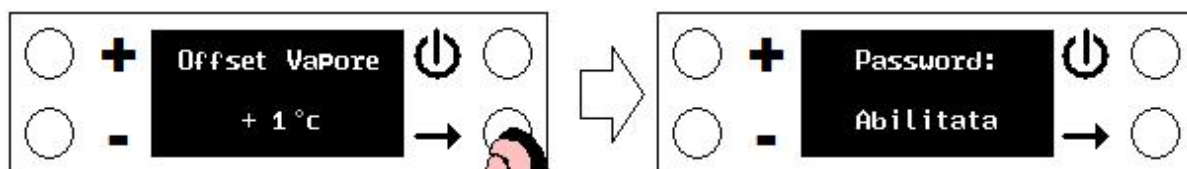
To switch to the STEAM BOILER – TEMPERATURE PROBE OFFSET parameter, press the **ENTER** button.



To access and modify the Offset parameter related to the temperature probe inside the Steam Boiler, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, programmable between **-20°C** and **+20°C** (Step 0.1°C). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. The value set for this parameter is used to compensate for any reading error of the temperature probe due to its positioning in the steam boiler.

To switch to the password setting, press the **ENTER** button.

9.7. PASSWORD



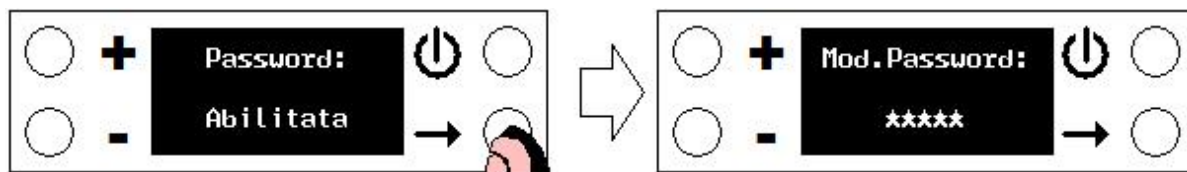
To access and enable/disable the Password function, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to set the parameter either to **ENABLED** or **DISABLED**. Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking.

By enabling the Password, the access to the technical menu will be blocked. It will be necessary to know and enter the correct password to access the parameters in the TECHNICAL MENU.



IMPORTANT: BY ENTERING THE PASSWORD 14241 (FACTORY PASSWORD), ACCESS TO THE TECHNICAL MENU WILL ALWAYS BE GRANTED. THIS PASSWORD IS TO BE CONSIDERED IN PARALLEL TO THE ONE INSERTED IN THE NEXT PARAMETER.

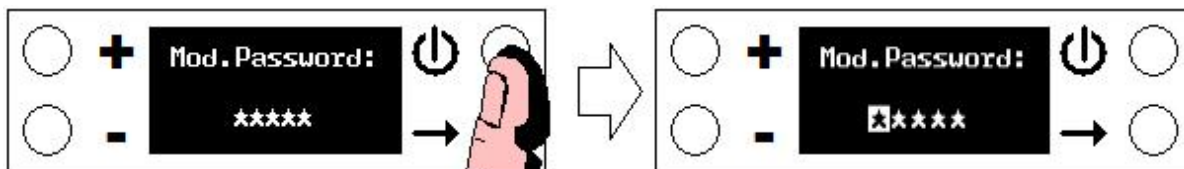
To switch to the Confirm and/or Modify Password setting, press the **ENTER** key.



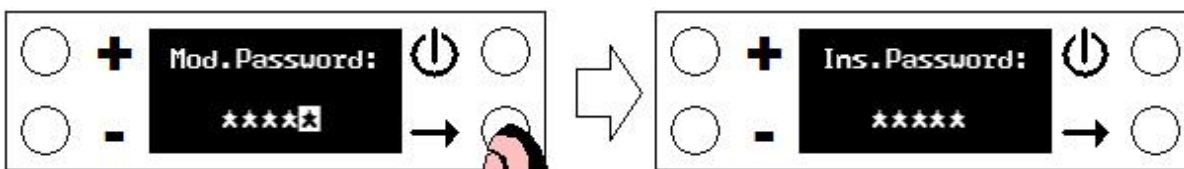


PLEASE NOTE: THE PROCEDURE DESCRIBED BELOW, AS WELL AS THE FOLLOWING PARAMETER, IS TO BE FOLLOWED ONLY TO CHANGE THE PASSWORD FOR ACCESS TO THE TECHNICAL MENU. IF IT IS NOT NECESSARY TO MODIFY THIS PASSWORD, GO TO THE FOLLOWING PARAMETERS BY USING THE ENTER BUTTON.

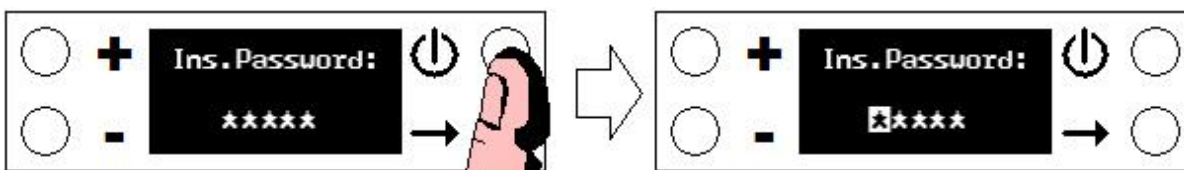
To change the Password for access to the technical menu, it is necessary to insert the current Password first. Press the **ON/OFF** key until the first digit on the left starts blinking in reverse mode.



Use the **+ PLUS** and/or **- MINUS** buttons to show the value (programmable between 0 and 9) which has to be entered for each of the 5 digits. To confirm the value and go to the next digit press the **ENTER** key. When the fifth digit is confirmed, if the current Password has been entered correctly the Password Change screen will appear (see below). Otherwise, if the Password is incorrect, the first digit on the left will be again highlighted in reverse.



To enter the New Password, press the **ON/OFF** key until the first digit on the left starts blinking in reverse model.



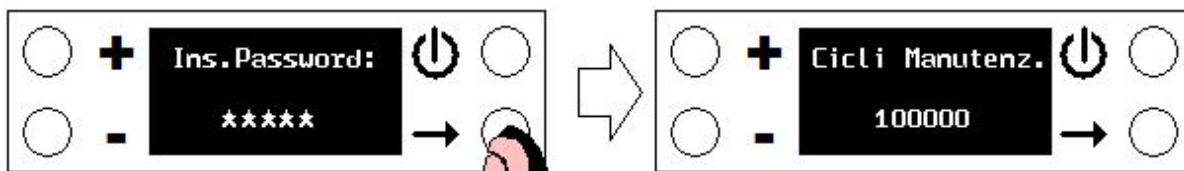
Use the **+ PLUS** and/or **- MINUS** buttons to show the value (programmable between 0 and 9) which has to be entered for each of the 5 digits. To confirm the value and go to the next digit press the **ENTER** key. When the fifth digit is confirmed, the initial Insert Password screen is shown on the display without any digit highlighted in reverse. In this way, the system has saved the New Password.

To switch to the Maintenance Cycles setting, press the **ENTER** button.

9.8. MAINTENANCE CYCLES



IF THIS PARAMETER IS SET TO ZERO, NO SIGNAL FOR PERIODIC SYSTEM MAINTENANCE WILL BE SHOWN.



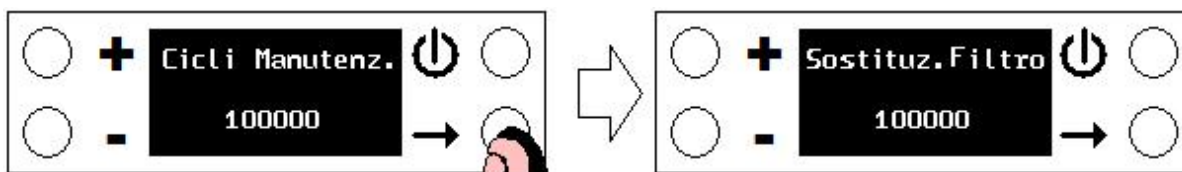
To access and enable/disable the Maintenance Cycles function, press the **ON/OFF** button until the second line starts blinking. Use the increase (**+ PLUS**) and/or decrease (**- MINUS**) buttons to set between **0** (DISABLED) and **999999** (ENABLED). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking.

To switch to the Filter Replacement setting (dosed version only), press the **ENTER** button.

9.9. FILTER REPLACEMENT (DOSED VERSION ONLY)

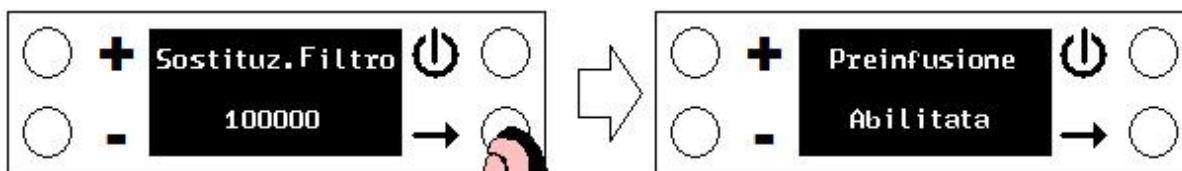


IF THIS PARAMETER IS SET TO ZERO, NO SIGNAL FOR PERIODIC FILTER REPLACEMENT WILL BE SHOWN.



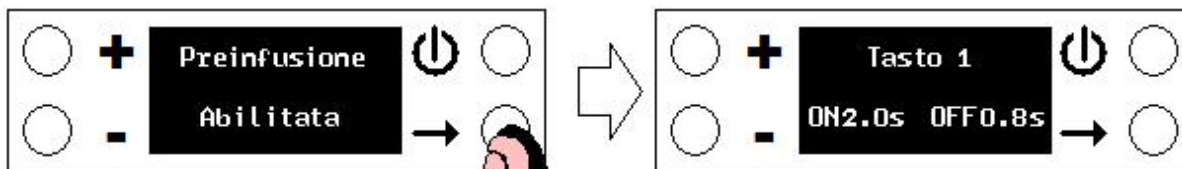
To access and enable/disable the Filter Replacement signal, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to set between **0** (DISABLED) and **999999** (ENABLED). Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. To switch to the Pre-Infusion setting (dosed version only), press the **ENTER** button.

9.10. PRE-INFUSION (DOSED VERSION ONLY)



To access and enable/disable the Pre-Infusion, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to set the parameter either to **ENABLED** or **DISABLED**. Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. If this function is set to **DISABLED**, by pressing the **ENTER** key the display will show the coffee dose programming screen (dosed version only). If this function is set to **ENABLED**, Pre-Infusion ON and OFF timing will be shown in sequence for all coffee doses (see below).

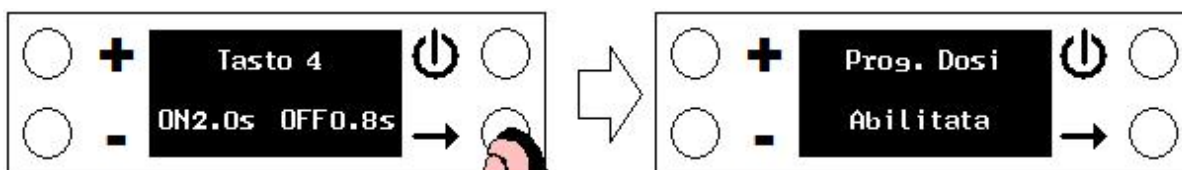
To switch to the Pre-Infusion Timing setting, press the **ENTER** button.



To modify the Pre-Infusion ON and OFF Timing setting on button 1, press the **ON/OFF** button until the ON parameter on the right starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to modify the value, which is programmable between **0.0** e **5.0** seconds both for ON and OFF. Once the desired ON timing value is reached, press the **ENTER** button to save it and pass to the OFF timing, which will start blinking. Repeat the procedure described above to modify the OFF timing parameter and save it. The line will stop blinking. To pass to coffee dose 2, 3 and 4 press the **ENTER** button. The timing setting procedure is the same for all four coffee doses.

To switch to the Doses Programming parameter (dosed version only), press the **ENTER** button.

9.11. ENABLING DOSAGE PROGRAMMING (DOSED VERSION ONLY)



To access and enable/disable the Dosage Programming setting, press the **ON/OFF** button until the second line starts blinking. Use the increase (+ **PLUS**) and/or decrease (- **MINUS**) buttons to set the parameter either to **ENABLED** or **DISABLED**. Once the desired setting is selected, press the **ENTER** button to save it. The line will stop blinking. If this function is set to **DISABLED**, it will not be possible to access and modify the coffee doses setting. If this function is set to **ENABLED**, it will be possible to program the coffee doses.

TO GO BACK TO THE IDLE-OFF STATUS, PRESS THE ENTER BUTTON.

10. MAINTENANCE



MAINTENANCE OPERATIONS MUST BE PERFORMED WHILE THE MACHINE IS OFF, COLD AND UNPLUGGED. DO NOT USE METALLIC OR ABRASIVE INSTRUMENTS TO CLEAN THE MACHINE, SUCH AS STEEL WOOLS, METAL BRUSHES, NEEDLES, ETC., NOR AGGRESSIVE AND CORROSIVE DETERGENTS (ACIDS, SOLVENTS OR OTHERWISE). USE INSTEAD SPECIFIC DETERGENTS FOR COFFEE MACHINES PURCHASED IN SPECIALIZED TECHNICAL ASSISTANCE CENTERS.

10.1. DAILY MAINTENANCE

- Use a clean cloth or sponge that does not leave hair or threads (preferably cloth or cotton).
- Carefully clean the bodywork following the direction of the satin finish on the parts in stainless steel.
- Remove the portafilters and filters, clean the coffee encrustations and rinse them in hot water to dissolve any deposits.
- Remove the drip tray and the grid (PHOTO 2-K and 2-L) and clean them.
- Clean the brewing group shower and gasket.
- Clean the steam wand and check that the spray nozzles are not crusted.

10.2. PERIODIC MAINTENANCE

In addition to daily maintenance operations, carry out the following operations:

- Remove the tank and wash it.
- Clean the inside of the machine, where the tank is placed.
- Hook the filter holder with the blind filter to the brewing group.
- Activate coffee brewing, then stop it after 15 seconds (repeat the operation about ten times).

11. PUTTING THE MACHINE OUT OF SERVICE

11.1. TEMPORARILY

Empty both tank and boiler. Turn all switches to OFF and unplug the power supply cable. Perform maintenance operations. Store the machine in a dry room where the temperature does not fall under 5°C, sheltered from atmospheric agents and with exclusive access (avoid leaving it within the reach of minors or untrained persons).

11.2. DEFINITELY

In addition to the temporary out of service operations listed above, cut the power cord, pack up the machine in a carton box and dispose of it through an authorized center for special waste or hand it to a center for the collection of used equipment.

12. TROUBLE SHOOTING

Direct interventions by the customer. Before calling the technical service, in order to avoid unnecessary costs, check whether the problem presented by the machine is not part of the case study here below.

12.1. COLD MACHINE, NOT BREWING COFFEE

- Main switch is off – SWITCH ON
- Lack of power supply – CHECK
- Automatic safety switch – CHECK
- Machine is not plugged in – CHECK

12.2. LEAKAGE FROM THE HANDLE EDGE

- Group gasket is dirty with coffee – CLEAN
- Group gasket is worn out – REPLACE
- Filter edge is worn out – REPLACE FILTER

12.3. TOO SLOW BREWING

- Clogged filter holes or dirty group spout – CLEAN
- Too fine grinding – MAKE GRINDING COARSER

12.4. TOO FAST BREWING

- Too coarse grinding – MAKE GRINDING FINER
- Too old coffee – CHANGE COFFEE

12.5. IRREGULAR STEAM DELIVERY

- Check if the nozzle holes are clogged – CLEAN



SHOULD ANY DOUBTS ABOUT USE, MAINTENANCE, REPAIR OR OTHER TOPICS NOT SUFFICIENTLY COVERED IN THIS MANUAL ARISE, PLEASE CONTACT AN AUTHORIZED DEALER